

Appetizers

Vegetable Samosa	3.00
Deep Fried paties Stuffed with mashed potatoes, green peas and freshly ground Indian spices.	
Keema Samosa	3.50
Deep fried paties stuffed with ground lamb peas and freshly ground spices.	
Egg plant pakora	3.00
Slices of egg plant battered and deep fried.	
Aloo pakora	3.00
Potato slices battered and deep fried.	
Pappadum	1.50
Thin lentil crackers served roasted.	
Chicken Wings(HOT)	4.00
From our clay oven specially marinated in our special tangy sauce.	

Soup & Salad

House Salad	2.50
Soup (Lentil or Vegetable)	2.50

Condiments

Yogurt	1.50	Mixed Pickle	1.25
Raita	1.50	Green (HOT) Chutney	1.25
Mango Chutney	1.50	Tamrind Chutney	1.25

Family Specials

Sorry, no substitutes

Vegetarian Dinner for Two	21.95
Mixed vegetable curry, dal makhani, mango chutney, raita, rice and 1-naan	
Vegetarian Dinner for Four	41.95
Matter Paneer, Mixed vegetable curry, chana masala, dal makhani, mango chutney, raita, rice and 2- naan	
Non Vegetarian Dinner for Two	21.95
Mixed Vegetable Curry, Chicken tandoori, raita, rice and 1-naan	
Non Vegetarian Dinner for Four	46.95
Tandooi Chicken, lamb Vindaloo, Butter Chicken, Mixed Vegetable Curry, riata, rice and 2-naan	

Murgh Ki Rasoi (Chicken Specialties) 11.95

(served with basmati rice)

Chicken Curry

Bonesless cubes of chicken, cooked in a traditional sauce.

Chicken Korma

Boneless cubes of chicken, cooked in an almond sauce.

Chicken Vindaloo(HOT)

A specialty of Goa, south of Bombay.

Extra spiced bones\less cubes of chicken cooked in a tangy sharp sauce.

Butter Chicken

Boneless Chicken breast from our exotic clay oven cooked in a creamy cashew sauce.

Chicken Saag

Boneless chicken cubes cooked with fresh spinach and freshly ground mild spices

Chicken Tikka Masala

Tandoori Chicken breasts, cooked with bell peppers and onions in a special sauce.

Kadai Chicken

Chicken cooked with ginger, bell peppers, tomatoes and spices in a deep iron skillet.

Gosht Ki Rasoi (Lamb Specialties) 12.95

(served with basmati rice)

Lamb Curry

Tender cubes of lamb cooked in a traditional sauce.

Lamb Korma

Tender lightly spiced lamb, cooked in an almond sauce.

Lamb Vindaloo(HOT)

A specialty of Goa, South of Bombay.

Extra spiced tender cubes of lamb cooked in a tangy, sharp sauce.

Lamb Saag

Tender cubes of lamb cooked with fresh spinach and freshly ground mild spices.

Lamb Bhuna

Tender cubes of lamb cooked with onions, tomatoes and freshly ground mild spices.

Rogan Josh

A specialty from Kashmir.

Lean chunks of lamb cooked with sautéed onion, ginger and fragrant spices.

Kadai Gosht

Lean chunks of lamb cooked with ginger, green peppers, tomatoes and spices in a deep iron skillet.

Tandoori (Clay Oven) Dinners

Tandoori is an ancient Indian style of cooking various kinds of foods. The food is cooked in a clay oven which is heated by charcoal and is like an open pit fire where the food never actually touches the coal. The food has a special flavor because of the combination of the freshly ground spices and the smoking effect produced by the open pit charcoal fire.

(served with basmati rice and curry sauce)

Chicken Tandoori 10.95

Tender half chicken marinated in special mild spices, grilled over a live flame.

Chicken tikka..... 11.95

Boneless skinless chicken breasts, marinated in mild spices and grilled in a clay oven.

Served on a sizzler.

Seekh Kebab 12.95

Ground lamb seasoned with special spices and herbs, grilled in the clay oven. Served on a sizzler.

Fish Tikka..... 13.95

Filet of salmon fish marinated in mild spices and herbs, grilled in the clay oven

Shrimp Tandoori 13.95

Large juicy shrimps marinated in mild spices and herbs, grilled in the clay oven. Served on a sizzler

Mixed Tandoori..... 14.95

A delicious combination of half chicken tandoori, seekh kabab, and shrimp marinated in mild spices and herbs grilled in the clay oven, served with onions and lemon on a sizzler.

Dariyayi Namoono

(Seafood specialties) 13.95

(served with basmati rice)

Fish Curry

Salmon filet cooked in a light curry sauce and spices

Fish Masala

Salmon filet sautéed with bell peppers and onion in a mildly seasoned sauce.

Shrimp Curry

Large Shrimp cooked in a mild curry sauce.

Shrimp Masala

Large shrimp sautéed with special spices, cooked with bell peppers and onion in a mildly seasoned sauce

Shrimp Saag

Large shrimp cooked with fresh spinach and freshly ground mild spices.

Butter Shrimp

Large, Juicy shrimp marinated in mild spices and cooked in a clay oven, folded into a creamy sauce.

Lunch Specials

11:30-2:00pm

Tuesday Through Saturday (except - special days)

A choice of any one entrée served with basmati rice

Vegetable specialties5.50

Mixed Vegetable Curry

Aloo Matter (Potato and peas)

Aloo Chole (Potato sautéed with cumin seeds)

Aloo Palak (Potatoes and spinach)

Chole Palak (Garbanzo beans and spinach)

Dal Makhani (Lentils)

Matter Paneer (Peas and homemade cheese)

Palak Paneer (Spinach and homemade cheese)

Chicken Specialties6.00

Chicken Curry

Chicken Masala

Chicken Tandoori

Chicken Vindaloo (HOT)

Jeera Chicken (Sautéed with cumin seeds)

Lamb Specialties6.50

Lamb Curry

Lamb Masala

Lamb Vindaloo

Jeera Lamb (Sautéed with cumin seeds)

Naan for \$1.50 with a purchase of lunch special

Roti (Flat Bread)

Served freshly baked from clay oven

Naan	2.00
White Flat Bread	
Garlic Naan	2.50
White flat bread stuffed with mildly spiced minced garlic, baked in the clay oven	
Cheese Naan	2.50
White Flat bread stuffed with homemade cheese, chopped cilantro and mild spices.	
Onion Kulcha	2.50
White flat bread stuffed with chopped onions, dried mangoes, fresh cilantro, seasoning and baked in the clay oven.	
Tandoori Roti	2.00
Whole wheat flat bread baked in the clay oven	
Paratha	2.50
Whole wheat flat bread made with butter and baked in the clay oven.	
Aloo Paratha	2.50
Whole wheat flat bread stuffed with potatoes, chopped cilantro and mild spices, baked in the clay oven	

Rice Specialties

Shrimp Biryani	13.95
Large shrimp sautéed with naturally fragrant basmati rice and special spices.	
Lamb Biryani	12.95
Boneless cubes of lamb, sautéed with naturally fragrant basmati rice.	
Chicken Biryani	11.95
Naturally fragrant basmati rice cooked with boneless cubes of chicken and mild spices	
Vegetable Biryani	9.95
Naturally fragrant basmati rice cooked with garden fresh vegetables and specially imported herbs and spices	
Kashmiri Pilaf	6.95
Naturally fragrant basmati rice cooked with dried fruits and nuts.	

Vaishnavu Bhojan

(Vegetable Specialties)

9.95

(served with basmati rice)

Mixed Vegetable Curry

Garden Fresh Vegetables (Peas, Beans, Cauliflower, etc.) Cooked in an Mildly Spicy Special Sauce.

Vegetable Korma

Mixed Vegetables Cooked in an Almond Sauce

Mushroom Matter

Green Peas and Mushrooms sautéed with special spices and cooked in a mildly seasoned sauce.

Aloo Gobi

Cauliflower cooked with potatoes, herbs and mild spices

Baingan Bharta

Eggplant roasted in the clay oven, mashed and seasoned with special herbs and spices

Bhindi Masala

Garden fresh okra sautéed with onion and tomatoes and cooked with freshly ground mild spices

Bombay Aloo

Potatoes cooked in a tastefully seasoned with mild spices and herbs.

Chana Masala

Chick peas made with Indian spices and cooked in a mildly seasoned sauce.

Dal Makhani

Black, yellow, green and red lentils cooked with onions and tomatoes

Malai Kofta

Patties made from shredded homemade cheese, cauliflower, potato and cooked with peas in a mildly spiced sauce.

Matter Paneer

Green peas cooked with homemade cheese in a tastefully spiced mild sauce.

Saag Paneer

Freshly chopped spinach cooked with bell peppers and onions in a mildly spiced sauce.

Paneer Tikka Masala

Homemade cheese cooked with bell peppers and onions in a mildly spiced sauce

Paneer Bhurji

Grated homemade cheese sautéed with peas and freshly ground spices

Paneer Makhani

Cubes of homemade cheese marinated in mild spices and herbs and cooked into a creamy sauce